

The Carbon Chronicle

Authorized as Second Class Mail, Post Office Department, Ottawa

VOLUME 31; NO. 13

ACME, ALBERTA, THURSDAY, Jan. 17th, 1952

\$2.00 a Year; 5c a Copy

WE HEAR

Mr. and Mrs. Ross Fraser have taken up residence in their new home on the Island.

Miss Doreen Hay made a flying trip to Milestone, Sask. last week. What's cooking, Doreen?

Don Pattison of Lacombe was visiting at the home of father and sister, Mr. C. Pattison and Violet last weekend.

Mrs. Morris Switzer was a patient in the Holy Cross hospital last week and at present is at the home of her mother making a very satisfactory recovery.

We see quite a little alterations going on in the building recently acquired from Mr. J. Greenan for the Library, and it will soon be in operation. All books very gladly accepted.

Mrs. W. Levens of Victoria, B. C. who has been visiting her son and daughter-in-law, Mr. and Mrs. C. Cave, has returned home. Mr. and Mrs. Cave accompanied her to Calgary, returning Friday evening.

Mr. and Mrs. Wilf Skerry and children have moved to their new home in Didsbury where Mr. Skerry has accepted a position with the Didsbury Pioneer. Sorry to see our editor and family leave as they will be both missed in all community affairs.

Royal Hay is a patient in the Col. Belcher hospital, having undergone an operation.

Pee wee hockey is pretty well underway now. Practice at 9 a. m. every Saturday morning.

First senior hockey workout was held last Friday night with a very poor turn out.

Please hand all news, ads or subscriptions, wedding engagements, cards of thanks, meeting notes, etc. to Mrs. H. Hunt or phone 52.

Mrs. M.A. Marshall of Edmonton was visiting at the home of her son-in-law, daughter and grandson, Mr. and Mrs. J. Barr and Dennis.

A bert Hermanson, young son of Mr. and Mrs. Hermanson has recently undergone an operation in Drumheller hospital and is coming along nicely.

We are pleased to report Oscar Gackly is now making a slow recovery and reports are he may soon be home again. Oscar has been a patient in the Drumheller hospital for some time now.

The annual meeting of Christ Church W.A. was held at the home of Mrs. Atkinson, Sr. on Wednesday, Jan. 9th. Officers elected were:

Mrs. G.B. Hotchkis Hon. Pres.
Mrs. H. Hunt President
Mrs. Van Loon Vice-President
Mrs. J. Barr Secretary
Mrs. W.B. Walker Treasurer

A good year was reported and the ladies are looking forward to a record year in 1952.

Watch for the new Jeweller's side door in the postoffice bldg.

Mr. Walter Schacher is sporting a new Custom Built Ford Sedan.

Mr. & Mrs. Earl Lambert, nee Irene Martin, oldest daughter of Mr. & Mrs. Otto Martin were recent visitors to Carbon.

The annual meeting of the Gamble Ladies Aid was held at the home of Mrs. R. Garrett.

Officers elected were:
President Mrs. F. McCracken
Vice-President Mrs. R. Garrett
Secretary Mrs. W. Wilson
Treasurer Mrs. Leo Halstead

The annual meeting of parishioners of Christ Church, Carbon was held Jan. 11 at 7:30 p. m. 16 members being present. L. Bramley acted as secretary.

Officers elected were:
Mr. J. Barr, Vicar's Warden
Mr. L. Bramley People's Warden
The vestry was re elected by acclamation.

The Vicar thanked all for their co-operation and good work, and had quite a program for 1952.

Ronnie Kaiser and Miss Anita Kaiser were visiting friends in the Level Land district over the weekend. Regy Heuther of the Belrher district.

hospital was visiting over the weekend in the Lefel Land district and with his parents, Mr. and Mrs. Sam Heuther.

Harvey Beckthold and Billy Kaiser were visiting friends in Huether of Calgary spent this last weekend in the Level Land district.

Pastor Ainsley Blair of Calgary was the guest speaker at the Seven Day Adventist church on the 12th.

Orders now being accepted for 1952 Cleaning of Wheat, Oats and Barley

FOR SALE—
Reg. Thatcher Wheat, Germination 90 pct.
Commercial Thatcher Wheat, Germ. 87 pct.

All above grains sold on clean basis.
Treating Optional

*Our Cleaner operates under
Government Permit*

G. M. BROWN
Box 170 ACME Phone 303



COURTESY and SAFETY GO HAND-IN-HAND

OBSERVE AND PRACTICE THESE:

Objectives of safe, courteous driving:

1. Use hand signals to keep the driver behind informed of your intentions.
2. Keep on your own side of the road.
3. When in doubt as to who has the right-of-way yield to the other driver. He may take satisfaction in having "bluffed" you . . . but you'll have the satisfaction of a better chance of living longer.
4. Give the pedestrian the right-of-way.
5. Always remember you are the "other guy" ahead of the driver behind you. Watch your motor manners and give him a lesson in courtesy.

**Be Careful - the life you
save may be your own!**



See the new Westinghouse
Cushion Action Washer
now on display

THIS WEEK'S SPECIAL

2 only Bronze Bridge Lamps
\$12.00 each

BUILDER'S HARDWARE

For Real Comfort
STAY AT
HOTEL ROYAL
CALGARY

Low Rates with First Class Service



Published in
the interests
of public safety
by...



ALBERTA BREWERS' AGENTS LIMITED

REPRESENTING

BIG HORN BREWING CO. LTD.
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Prospects For 1952

EXPERIENCE TEACHES that forecasts are by no means infallible, but it is natural to speculate upon the future, and the beginning of a New Year is always the occasion for the discussion of prospects in various fields in the coming months. Farmers are always interested in the possibilities of good crops in the season ahead and they are also concerned with the prospects for marketing their products. At the 10th annual federal-provincial agricultural conference, held in Ottawa recently, markets for farm products in 1952 were discussed and federal agricultural experts made some optimistic forecasts which should be encouraging to farmers at this time.

A Demand For Farm Products

A heavy demand for Canadian farm products was predicted, with a few exceptions, and it was forecasted that prices for wheat, beef, milk, eggs and other dairy products would remain firm throughout the year. The world demand for wheat is expected to be strong. It is predicted that Canada will have 600,000,000 bushels of wheat for export or carry-over at the end of the current crop year, but the delegates to the conference were told that world demand is strong and little difficulty is expected in disposing of this near-record crop. Authorities believe that beef prices will remain at the same levels as those in the United States but that the price of pork may fall, due to increased production. Firm prices were predicted for eggs and butter and increases in the price of milk were indicated.

Is Encouraging To The Farmers

All these forecasts are based on conditions as far as they can be judged at the present time and unforeseen circumstances may always arise to change the situation. However, it is most encouraging for farmers to enter the New Year with prospects of good markets and firm prices. Farm income has increased steadily in recent years, but so have incomes generally. The cost of living has also soared in the same period and farmers have not benefitted more than other groups from higher incomes. Unlike many other workers, farmers are dependent upon fluctuations in prices, often governed by world market conditions for their income, and the sale of their products is of great importance to them. It is to be hoped that no circumstances will arise to interfere with the forecasts made by the agricultural experts for the sale of farm products in 1952.

Plenty Of Winter Fishermen For Alberta

EDMONTON, Alta.—Alberta's winter fishing season has at least produced the province's largest crop of fishermen, if not the greatest take of fish.

The fishery branch of the department of land and forests expects to license some 5,000 winter fishermen before the season is completed. This would be the greatest number ever to be licensed.

The record number of fishermen

are expected to take some 3,000,000 pounds of fish from Alberta lakes which is not a record catch and in fact will fall short of the quota set by the province. Half of the catch is expected to be whitefish. The remainder will be pike, tullibee, pickerel and perch and a small amount of lake trout.

It is a small operation compared with the winter fishing now under way on Great Slave lake in the North West Territories. There, 400 winter fishermen are busy taking in a 4,000,000-pound catch of whitefish.

The winter operation on Great Slave lake is the "off season". One company there operates a fleet of 25 fishing boats during the summer.

: Western Briefs :

Added 86 Miles of Blacktop

REGINA.—Saskatchewan added 86 miles of blacktop to its highways system in 1951. The aim had been to hard-surface 200 miles, but a wet summer delayed construction work.

Handled 256,000,000 Bushels

WINNIPEG.—Wheat pools in Alberta, Saskatchewan and Manitoba handled a record 256,000,000 bushels of grain in the 1950-51 crop year, an official announcement said. Canadian Co-operative Wheat Producers limited, central co-operative owned by the three pools, said the record figure compared with 215,642,000 the previous year.

New Industry

INNISFAIR, Alta.—Machinery has just arrived recently from Sweden for a new wallboard factory to be built in this town.

Seek Aid for Education

WINNIPEG.—A request that the federal government provide financial aid for education will be included in 10 resolutions to come before the 43rd annual convention of the Manitoba School Trustees' association here.

More Control on Horses

VICTORIA, B.C.—A civic bylaw is being drawn up to give police more control over loose horses. The move followed a recent incident when a riderless horse crashed through a red light and two stop signs, disrupting traffic.

Canaries Are Livestock?

YORKTON. — If the farmer had proved his point Mr. Fines department would have been short 30 cents in education tax. In a local store a farmer gladly paid the \$9 for a canary but as he explained to the clerk the purchase was exempt from education tax. His reason "I'm a farmer and canaries are livestock."

Heads Delegation

EDMONTON. — President H. G. Young will head a Farmers Union of Alberta delegation of three to the western conference of the Canadian Federation of Agriculture in Winnipeg Jan. 17-18.

Enlargement Planned

EDMONTON. — Trans-Empire Oil company has announced it will enlarge capacity of its Moose Jaw, Sask., refinery to 2,000 barrels daily from 1,200 and add a de-sulphurization unit and a leading unit for manufacture of higher grade gasoline.

La Ronge Residents Vision Village Status

Residents of La Ronge, on Lac la Ronge in northern Saskatchewan, have organized a local ratepayers association, a step which eventually will bring them to village status, according to a bureau of publications release.

The permanent population of La

Ronge is 364 people. The settlement is governed by the resources department, under the northern administration act passed in 1948.

THINK OF OTHERS

If you catch a cold this fall or winter, think of others—don't cough and sneeze without first covering up, preferably with a disposable handkerchief.



THE ROYAL BANK OF CANADA

General Statement

30th November, 1951

ASSETS

Notes of and deposits with Bank of Canada	\$ 208,266,423.28
Other cash and bank balances	141,504,966.56
Notes of and cheques on other banks	138,286,049.43
Government and other public securities, not exceeding market value	966,599,447.51
Other bonds and stocks, not exceeding market value	112,814,278.72
Call and short loans, fully secured	57,127,893.68
Total quick assets	\$1,624,599,059.18
Other loans and discounts, after full provision for bad and doubtful debts	790,892,934.40
Bank premises	19,508,884.13
Liabilities of customers under acceptances and letters of credit	73,925,750.72
Other assets	6,718,580.25
Total	\$2,515,645,208.68

LIABILITIES

Notes in circulation	\$ 155,987.46
Deposits	2,350,314,347.75
Acceptances and letters of credit outstanding	73,925,750.72
Other liabilities	1,615,751.06
Total liabilities to the public	\$2,426,011,836.99
Capital	35,000,000.00
Reserve Fund	52,000,000.00
Dividends payable	1,607,217.79
Balance of Profit and Loss Account	1,026,153.90
Total	\$2,515,645,208.68

PROFIT AND LOSS ACCOUNT

Profits for the year ended 30th November, 1951, after making appropriations to Contingency Reserves, out of which Reserves full provision for bad and doubtful debts has been made	\$12,983,064.61
Provision for Dominion and provincial government taxes	\$5,276,000.00
Provision for depreciation of bank premises	1,400,949.75
Total	\$6,306,114.86
Dividends at the rate of \$1.00 per share	\$3,500,000.00
Extra distribution at the rate of 20¢ per share	700,000.00
Total	\$4,200,000.00
Amount carried forward	\$2,106,114.86
Balance of Profit and Loss Account, 30th November, 1950	920,039.04
Total	\$3,026,153.90
Transferred to Reserve Fund	2,000,000.00
Balance of Profit and Loss Account, 30th November, 1951	\$1,026,153.90

JAMES MUIR,
President

T. H. ATKINSON,
General Manager

No end of surprises with MAGIC!

PEANUT BUTTER PINWHEEL LOAF

Mix and sift into a bowl, 3 c. once-sifted pastry flour (or 2½ c. once-sifted hard-wheat flour), 5¼ tps. Magic Baking Powder, ¾ tsp. salt. Cut in finely 7 tbs. chilled shortening. Combine ¾ c. milk and ¼ tsp. vanilla. Make a well in dry ingredients and add liquids; mix lightly with a fork. Knead for 10 seconds on lightly-floured board and roll out to ¼" thick rectangle, 8½" along one side. Cream together 1 tbs. butter or margarine, ¼ c. peanut butter and ½ c. lightly-packed brown sugar; sprinkle on rolled-out dough. Beginning at an 8½" edge, roll dough up like a jelly roll and place in a greased loaf pan (4½" x 8½"). Bake in a hot oven, 400°, about 45 minutes. Serve hot, cut in thick slices, or cold, cut in thin slices, lightly spread with butter or margarine.

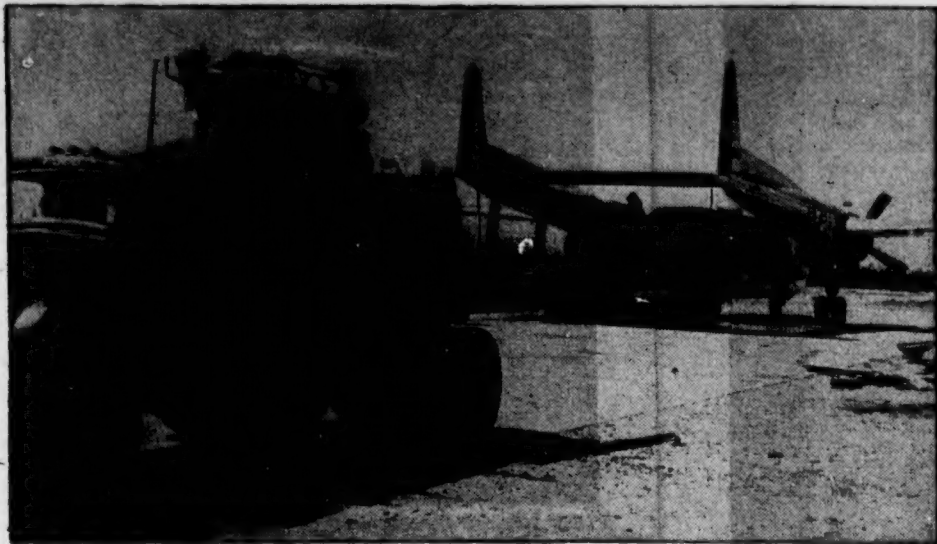


PEGGY

—By Chuck Thurston



Canada Has Giant Airlift At Labrador Iron Fields



Construction equipment of all types is loaded aboard a transport plane for flight to the ore fields of Labrador.—Central Press Canadian.

By HARRY WARNER, JR.
(CPC Correspondent)

The days of the Berlin airlift are gone—but a civilian airlift, right here in Canada, has helped 'o open up one of the world's richest treasure troves. Iron ore is the treasure. There's a fantastically rich deposit of it in northeastern Quebec and Labrador. But there is no practical way of reaching it by land transportation yet—the region is a long distance from nowhere, protected from humans by mountains, undergrowth and terrible terrain.

Recently, a Fairchild C-119 went back home to its place of construction—Hagerstown, Md.—and its crew told how they played a major role in making possible the mining of the vital metal. The plane, together with a dozen others of smaller dimensions, has been hauling everything from groceries to 20-ton pieces of construction equipment to the little group of pioneers who are preparing for mining in the Saguenay country near Knob Lake, Labrador.

The United States air force buys all the C-119's that Fairchild builds. But through special arrangements by the U.S. State department, this one was lent to the Iron Ore Company of Canada.

As a result, first shipments of ore will probably be made by 1954. That's years ahead of the schedule that would be necessary if it weren't for this North American airlift.

Fairchild crew members kept track of their work, and discovered that in 135 flights during two months of operation, they hauled 2,031,905 pounds of equipment and supplies. Most of it was digging and building equipment, brought by conventional means to the port of Seven Islands, Que. From Seven Islands, the C-119 Packet flew the equipment into the wilderness, using two hurriedly constructed airports to land for deliveries.

This also represents the first big railroad to be constructed with the help of airplanes. The railroad is being built across 360 miles of wilderness to transport iron ore from the deposit to Seven Isles. Planes came into the picture because hauling dismantled construction equipment to the site on the ground was a painfully slow job.

Flying the Knob Lake airlift presented some problems that the fellows over in Berlin didn't have.

There aren't any Russians in the vicinity of the iron ore to worry about. But the huge iron deposits ruined even the best compasses. The hastily built landing strips chewed up tires. There was little information on weather conditions, but that didn't matter much—the weather could usually be counted on to be bad. No one thought about forced landings, because there wasn't a clear spot from Seven Islands to the destinations.

The C-119 carried nine-ton-caterpillar tractors and 15,000-pound rotors without dismantling them. Twenty-ton loaders and shovels were torn down into two halves, and taken on a pair of trips. When there was room, the plane brought bridge timbers, 48-inch culvert pipe, food and other necessities of life to the men who are building the railroad, preparing for the mines, constructing highways and erecting dams.

Geologists and engineers have known since the nineteenth century that the ore field exists near Knob Lake. But nothing could be done about it, in the past, because there wasn't anyone there to dig it and there wasn't any way of getting it to civilization, once dug.

Only a few Indians eked out their existence in that territory in the past. A new city that will house more than 3,000 persons is now on

the drawing boards, as the heart and centre of the new mining project. It's all being done by civilian companies, but the government of Canada and the United States are interested because of the importance of iron to their defense programs.

Currently, about 600 men are doing the construction work, living in tents, and camping on land which is dotted with chunks of loose, surface rock that contains 60 per cent. iron. Only three white women have seen the land.

Honeymooners who want to do things the hard way could have a wonderful time trying to get to these regions. Airlift pilots have spotted in the distance an enormous waterfall, bigger than Niagara, which isn't even on the maps.

TRY AND STOP ME! By BENNETT CREEP

An American lecturer was addressing a large audience in London. Said audience aroused the distinguished gentleman by failing to laugh at one of his best jokes. "I suppose," he ad libbed ironically, "you'll laugh at that one some time next summer." "On the contrary," interrupted the chairman. "We laughed at that one last summer."

On The Side : E. V. Durling

The gambling houses of Reno and Monte Carlo are elegant establishments where much money is wagered. However, no palace of chance can compare in amount of money gambled with the place known as "The Great World" in Saigon, patronized mostly by Chinese. The owner of "The Great World" pays every night, in cash, over \$18,000 in taxes! His nightly profits are said to be about an equal amount. Gamblers who bet \$2,500 at a time are common in "The Great World".

Where Women Are Boss

Ever hear of Minankabou? It is in Sumatra and is a matriarchy. In Minankabou the wife is really the boss and no fooling. She dominates the household and reigns as an absolute domestic monarch. She controls the family finances. She tolerates a husband only as long as he pleases her. When a Minankabou matron grows weary of her spouse she locks the door of her room three nights in succession. This is her way of telling her husband to pack his belongings and depart forever. No divorce proceedings are necessary in this case. However, no Minankabou husband can leave his wife unless he obtains legal permission.

Best Time of the Day

A woman looks her natural best between 12 noon and 2 p.m. from then on her appearance declines and more make-up is necessary. After nightfall she often needs a dim light for protection. Or so say the experts on the subject. So, young woman, if you are planning to inspire a young man to propose, you had better figure on getting him to pop the important query at a luncheon engagement.

Tax on Pockets

Most handbags in the lower price field are not constructed in a way that is of assistance to a woman who wants to find things quickly. They are too small, haven't enough pockets in which to place different things. Some don't even have coin purses. Such is the complaint of a reader who says she has grown weary of "unjust criticism" of women's handling of handbags. She feels it was especially unfair to hold Gertrude Lawrence up as an example of efficiency in handbag handling. "Have you any idea what Miss Lawrence pays for a handbag?" she asks. "Probably a \$150, maybe more. How many women can afford such a handbag?" This subscriber also strongly opposes the "luxury tax" on handbags. "How can a handbag be styled a luxury?" she says. "That's like taxing a man so much per pocket in a suit."

Gorilla for a Butler

Have you any neighbors who keep unusual pets? I know a fellow who lived next door to a woman who had several cobras for pets. A friend of mine lives near a man who has a kangaroo he is teaching to box. D. G. Rossetti, poet and painter, had a baby elephant for a pet. He kept him in the front yard of his London house. In the backyard Rossetti kept a bull tied to a tree. But not for long. The bull, not caring for the confinement, pulled the tree out by the roots and escaped. He ran wild around the neighborhood. George Moore, in his autobiography, "Confessions of a Young Man", reported that in Paris he roomed with an artist who had a boa constrictor for a pet. Of course, you have heard of that woman in Brooklyn who had a huge pet gorilla. This animal was very much domesticated. He frequently answered the doorbell. You can imagine the feelings of strangers calling at that house on being received by a gorilla.

Only 18 Elephants Now

Things are getting tougher all over note: The Maharajah of Cooch Behar announces that, due to present conditions, he has cut his house staff down to 30 servants. He has also reduced his herd of hunting elephants from 30 to 18. I am reliably informed there is a Manhattan physician specializing in "overnight" cold cures. He is often asked to aid actors and actresses who feel the "show must go on" and must have their colds cured in a hurry. His cure is said to be so effective it even enables singers to go on with their performances.

TO STUDY HEALTH-INSURANCE

Federal Government Pension Legislation Big Feature Of '51

(By D'Arcy O'Donnell, CP Staff Writer)

OTTAWA. — Parliament made major changes in Canada's old-age security program in 1951 and set its sights on a 1952 study of a national health-insurance plan. At spring and fall sessions, old-age security measures highlighted the legislative program.

In the spring, the government obtained authority to share on a 50-50 basis with the provinces the cost of \$40-a-month pensions to needy persons between 65 and 70. The payments will start in January in those provinces which have concluded agreements with the federal government. An estimated 145,000 Canadians will be eligible.

In the fall, parliament approved payment of \$40-a-month pensions to Canadians 70 and over, regardless of means, provided they have lived in Canada for at least 20 years. These pensions, with payments starting in January, will be administered solely by the federal government and will be financed through special, earmarked taxes. About 700,000 Canadians will be covered.

The new acts replaced legislation under which pensions of \$40 a month were paid to needy persons 70 and over who had lived in Canada for at least 20 years. The federal government paid 75 per cent. of the cost and the provinces the remainder.

Expected to cost about \$400,000,000 a year, the new pensions for all 70 and over will be financed under what has become known as the "2-2-2" formula. It will consist of a two-per cent. levy on personal incomes, a two-per cent. tax on corporation profits and a two-per cent. sales tax.

Contributions through personal income tax will be limited to \$60 a year. No increase was made in the existing sales tax of 10 per cent. The pension act simply earmarked one-fifth of the sales tax for pension fund purposes.

Improvements also were made in pensions for the blind.

Demands were made for a national health-insurance plan to round out the federal government's social security program. Health Minister Martin promised to establish a committee at the 1952 session to study national health insurance. But before any national plan can be introduced in Canada, the unanimous consent of the provinces will have to be obtained.

Other legislation covered such things as military commitments abroad, construction of the St. Lawrence seaway, equalization of freight rates across the country, financial assistance to the publicly owned CBC, aid to universities, and amendments to the criminal code, the Canadian Citizenship act, and the Indian act.

Parliament approved the dispatch of an army brigade to serve under Gen. Eisenhower in Europe. Provision was made to extend to Canada's brigade in Korea the benefits granted to veterans after the Second World War.

The seaway legislation marked a concrete step by Canada to undertake the multi-million project without assistance of the United States. However, the door was left open for the United States to join in the project before the work actually starts.

The freight-rate legislation was based on recommendations of the

royal commission on transportation which studied Canada's transportation problems for two years. The drive to equalize rates is expected to take years.

The government, acting on a recommendation of the Massey commission on arts and science, decided to provide an annual parliamentary grant of \$6,000 to the CBC for five years. It also voted \$7,000,000 in aid to Canadian universities.

The criminal code was amended to tighten laws covering drunken driving, sex perverts and bookmakers. The Canadian Citizenship act was amended to prevent retention of Canadian citizenship by persons who have renounced allegiance or shown by their conduct that they are not loyal to Canada.

The Indian act was overhauled to give the 135,000 descendants of Canada's original settlers greater say in the management of their affairs.

At the spring session, a new department was established to handle Canada's \$5,000,000,000 defence production program for the next three years.

A sum of \$25,000,000 was voted as an initial contribution to the Colombo plan for aid to south and south-east Asia.

STANDARD BRIDGE

By M. Harrison-Gray

Dealer: East
North-South game.
N.

7 J 8 4 2
5 3
9 7 6 3 2
W. 4 2 5 3
A 5 3
A Q 10 9 8
A Q 7 10
E. A Q J 9 8
K 10 7 6
A K 8 4
S. K 10 8 5 3
K J 7 4 2
5

South's indiscretion in Room 1 was severely punished when this deal came up at the end of a closely contested Gold Cup match. East opened One Spade and South bid Two Diamonds, lacking his quota of sure winners and without considering a possible misfit. West doubled and all passed. It is normally bad tactics to leave in the double of a low contract with a void in trumps, but East was so strong in the side suits that he took the risk of missing a non-vulnerable slam.

Faced with a hopeless proposition after West had led a Q, South ended up four down for the loss of 1100 points. The best his teammates could do in Room 2 was to score 480 in a contract of Three No-Trumps, as South wisely held his peace.

SMALL FORCE

When Napoleon sailed from Elba on his attempt to reconquer France and Europe in 1815, he had only 1,000 men and four guns in his command.

Supersonic sound can boil an egg.

BASIS FOR 'TOP LEVEL' DISCUSSIONS



HERE'S HEALTH



Bess, once plump,
is now quite slim,
Her figure is so neat
and trim!
She skips such food
as rich cream pies,
And perseveres with
exercise.

Dept. of National Health and Welfare

Anyone Want
Snow? Ontario,
Quebec Has Plenty

World News In Pictures

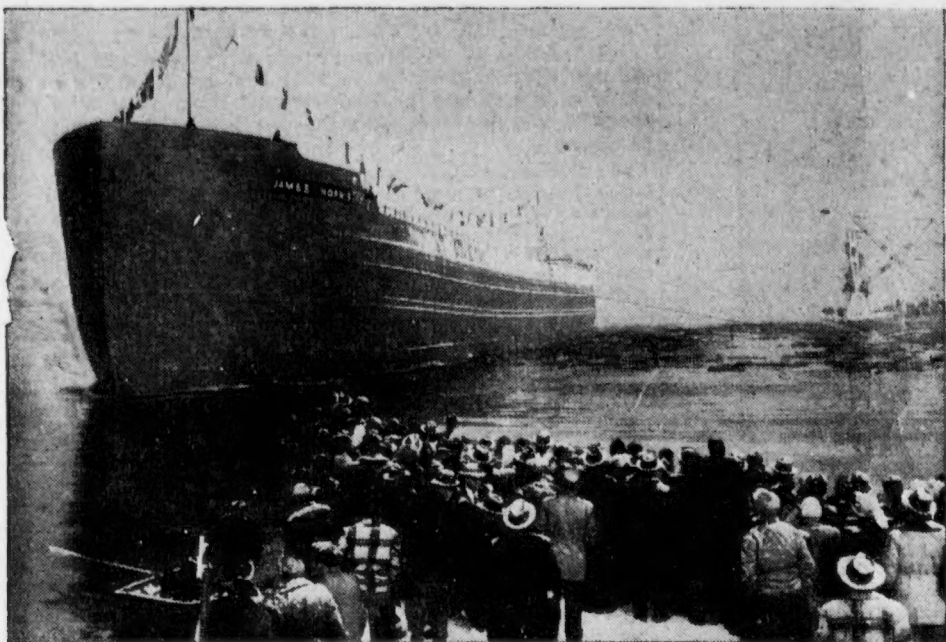
4,000-Ton
Grain Carrier
Launched

★ ★ ★ ★

★ ★ ★ ★

★ ★ ★ ★

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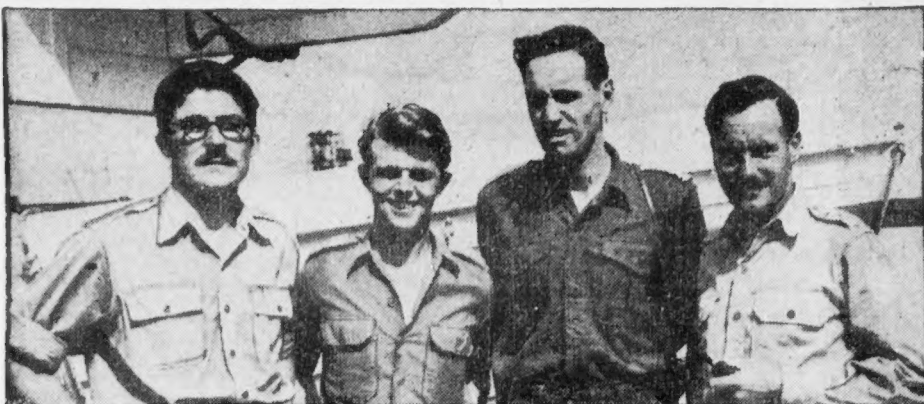


—Central Press Canadian.

4,000-TON GRAIN CARRIER LAUNCHED AT MIDLAND—Spot of comedy entered into christening ceremony of the James Norris, 4,000-ton grain carrier, when Mrs. Norris, wife of Chicago grain magnate for whom ship is named, attempted to swing the traditional bottle of champagne against the bow, but missed when it slipped. Some 10,000 persons at Midland, Ont., watched launching of vessel, largest grain carrier to be built in Midland shipyards. She measures 664 feet long and 35 feet deep, drawing 24 feet of water at full load.



ANYONE WANT SNOW? ONTARIO, QUEBEC WANT TO EXPORT IT—Eight inches of snow fell over southern Ontario and Quebec bringing air and highway travel almost to a halt, isolating villages and farmhouses, causing thousands of city dwellers to be absent from work. This Montreal motorist added to his troubles by running out of gasoline.—Central Press Canadian.



HEROIC GLOUCESTERS RETURN TO BRITAIN—Remnants of the Gloucester Regiment, whose heroism in Korea has become a military legend, are now back in Britain. Captain Harvey, who led the 40 survivors from Hill 235, now known as Gloucester Hill, is shown on left of other officers of the regiment. The 40 soldiers were all that was left of the unit's fighting strength.—Central Press Canadian.



SOMETHING NEW IN HELICOPTERS—Here's a view of the experiment. A U.S. navy helicopter, K-225, during its first successful flight at Washington, D.C. The aircraft is powered by a 175-horsepower gas turbine and unlike the piston engine, the turbine requires neither cooling fan nor centrifugal clutch. It can operate on low-grade fuels such as kerosene or on high octane gasoline.—Central Press Canadian.

2966



SWISS PRESIDENT—Defence Minister Karl Kobelt, 60, was elected president of the Swiss Confederation for 1952 at Berne. Switzerland's president is elected by a joint session of the two houses of parliament.—Central Press Canadian.



FLEW RELIEF GOODS TO ITALY—This R.C.A.F. crew flew half way across the world to the flood-ravished Po Valley in Italy to deliver 10 tons of Canadian Red Cross supplies. The cargo, which consisted of powdered milk, tinned meat, blankets, clothing and many other badly needed supplies, represented a 15-thousand-dollar contribution by the people of Canada. At Malpensa airport, near Milan, Italy, from where the cargo was rushed to the flood area, are: Flying Officer A. F. Hearnden and Flight-Lieut. G. M. Stuart, both of Ottawa; Sergeant W. G. Slavin of Sudbury, Ont.; Sergt. W. L. O'Ray of Read, Ont.; Flying Officer J. Wilson of Danville, P.Q.; Flight-Lieut. E. J. Brown of Borden, Ont.—Central Press Canadian.



—Central Press Canadian.

LOOK PRETTIER FOR THE CAMERA—A white-gloved North Korean corporal of the guard at Pannunjom takes time out to button up the rain poncho of a Red sentry standing guard at the conference sit. The corporal was probably looking for marks for neatness.



—Central Press Canadian.

ORPHANED—Led to safety by his grandparents when his home in Streetsville, Ont., caught fire, Peter Amos, 6, has not yet comprehended that his mother and father will not be with him at Christmas. They stayed in their third-floor apartment to collect some of their personal possessions and perished. Peter, who finds consolation in the presence of his dog, Skippy, is concerned about the loss of presents which he intended to give to other children.



HE CAN DANCE, TOO!—Robert Saunders, chairman of the Ontario Hydro Commission, was made chief of the Ojibway Indian tribe at Wikwemikong, Ont., when hydro power was introduced to the reserve. He really got into the spirit of the occasion and joined Chief Pangowish in a war dance. The reserve, largest in Canada, is now the "best lighted", and the families there are busy looking up advertisements on washing machines, electric stoves and radios.—Central Press Canadian.

Royal Bank Statement Sets New Records

Total deposits at \$2,350,314,347, reach new high point for Canadian banking—Liquid position strong—Increased profits offset by higher taxes

New high records in the field of Canadian banking are revealed in the annual financial statement of The Royal Bank of Canada for the year ending November 30, 1951. The report, just issued, shows total assets have now topped the \$2.5 billion mark and stand at \$2,515,645,208, an increase of \$18,268,866 over the record figure of a year ago.

Deposits have also reached the highest figure in Canadian banking history, the total at the end of the Royal Bank's fiscal year standing at \$2,350,314,347 as compared with the previous year's figure of \$2,337,503,468. This increase has occurred despite a reduction in Government deposits of nearly \$46,000,000. Interest-bearing deposits have also reached a new high level of \$1,123,723,791, an increase of \$19,805,565 as compared with the corresponding figure in the 1950 balance sheet. The steady rise of interest-bearing deposits, characteristic of bank statements during the past few years, shows a tendency to level off, due no doubt to the impact of heavier taxes and higher living costs. Non-interest bearing public deposits have increased by \$39,694,767 and now total \$1,085,717,203.

Demand for commercial loans in Canada has continued heavy, due to the high level of commercial and industrial activity during the past twelve months. This is reflected in an increase of \$67,122,070 under this heading as compared with the corresponding figure in 1950. Much of this increase occurred prior to the Government's announced policy of credit restriction in February. Call loans in Canada standing at \$21,191,848, are down by \$31,347,547. The liquid position of the bank continues very strong. Cash assets total \$488,057,439, which is equal to 20 per cent. of all the bank's public liabilities. Liquid assets amount to \$1,624,599,059, equivalent to 66.96 per cent. of the bank's liabilities to the public. Included in the bank's liquid assets are Dominion and Provincial Government securities totalling \$836,209,958.

Bank Premises Account has increased from \$17,068,704 to \$19,508,884, due to the bank's continuing programme of branch building and improvement. During the year major improvements and extensions were completed at a number of branch points for the better accommodation of the bank's steadily increasing clientele and staff and for increased efficiency.

Profits are higher. After the usual deductions for Contingency Reserves and the Staff Pension Fund, total profits amounted to \$12,983,064 as compared with \$11,845,138 for the previous year. Of this amount \$5,276,000 was reserved for Dominion and Provincial taxes, an increase of \$1,264,000. In addition \$1,400,949 was set aside for depreciation of bank premises. After the above deductions the net profit was \$6,306,115 as compared with \$6,559,725 in 1950. Out of net profits \$4,200,000 was paid in dividends, which includes an extra distribution this year of 20 cents per share, and \$2,106,115 carried forward to Profit and Loss Account, resulting in a balance of \$3,026,154. From this amount \$2,000,000 has been transferred to the bank's reserve fund, which now stands at \$52,000,000, leaving a balance of \$1,026,154 in the Profit and Loss Account.

The Annual General Meeting of the Shareholders will be held at the Head Office of the bank on Thursday, January 10th at 11 a.m.

Weekly Tip

DIRTY PANS

The dirty, black bottoms of aluminum pans can be easily cleaned by placing them in a shallow pan, in which a teaspoon of soda has been dissolved in a little water. Heat the water and let it simmer for a few minutes.

CARE OF FEET

Feet—if you want them to last—should be washed and massaged daily. Sensible, well-fitting shoes are most helpful, too.

Standing erect, the giant kangaroo of Australia is nearly as tall as a man and can leap 10 to 12 feet.

Total steel requirement for a large modern passenger ship amounts to about 16,000 net tons. 2966

The Sports Clinic

(An official department of Sports College)
Conducted by Lloyd "Ace" Percival

Champions Are Diet Conscience

The famous Flying Parson Gil Dodds could probably be voted the man with the body least likely to reach championship form.

The reason was a simple lack of speed. But what wasn't realized until he had won a few championships was that he had so much determination that he surmounted his early difficulties. He, himself, attributes much of his success to a combination of determination to win and the proper diet.

One of his favorite energy foods is honey. He has made honey a must in his pre-race diet.

Every Canadian athlete can take a leaf from Dodds' record book and concentrate on developing the proper diet which will increase your source of action energy. Honey can and will do as much for you as it did for Dodds.

The accepted reason for the supremacy of Japanese middle and long distance swimmers lies in their diet. They eat immense quantities of foods rich in energy and alkalinity and B complex. These foods include oranges and the mochi bean.

The mochi bean is difficult to obtain in Canada but you can supplement it by eating foods rich in B complex like wheat germ, as found in Brewer's yeast and bran flakes which advertise this feature. For alkalinity, another must for championship athletics, eat figs.

Hockey Penalty Tips

Now here are a few penalty tips for hockey players:

A hockey team playing with one man short is at a disadvantage which

demands special attention if it is to kill a penalty without allowing a score. The general defensive strategy should be based on sound positional play. The most important rule is: There must be hard, continued checking.

Aggressive checking is important. It is the only way you will keep the attacking team disorganized. The wings should always try to force the attacking team to carry the puck up the center lane so that it cannot be carried to the side and thus force the defensemen to spread.

If, however, the defensive team, which is one man short, has been able to get control of the puck it should start a ragging session in the center ice zone. Keep passing the puck around the middle zone as long as possible. It will help kill the penalty and will also contribute some disorganization to the other team.

But, the moment it looks as if the play will be broken up, or the organized pattern is lost, the puck should be flipped into the opposing blue line zone. Then return to your defensive formations and make another attempt to break up the play.

When your team is two men short there should be no forechecking. The one wing on the ice must cover the most dangerous forward on the opposing team and he should come down the ice well in front of his check ready to fly in to get the puck in his own zone if it is shot in.

The correct pattern for defensemen: When your team is two men short—one defenseman should cover the scoring zone. The other defense-

Kitchen Meditations

By JANE DALE

SNOW FROLIC

Hunt the stocking and the slipper; Fasten every snap and zipper; Children clamor, they must go Out into the freshest snow. North winds whip their cheeks all rosy; Makes their eyes like summer posy. "Fox and Goose" they play together Headless of the frosty weather. Romp and play until they tire Then they seek the nearest fire.

man and the one wing must concentrate on the two most dangerous opponents. If they can get possession of the puck they mustn't carry it or pass. The safest play is to ice the puck.

The new and coming publications list of Sports College Instructional literature was contained in the fall issue of the Research Guide, a quarterly sports research newspaper published by Sports College. If you are planning on subscribing to this paper and wish to have the fall issue, specify that in a letter.

A one year subscription to the Research Guide may be had for one dollar. Simply write to Sports College, Box 99, Toronto 1, Ontario.

EXAMINATIONS NECESSARY

Periodic medical and dental examinations are necessary if body and teeth are to be kept in top shape—see both your doctor and your dentist regularly.

Owls are able to fly quietly because their wings have softened edges.

World Happenings Briefly Told

Alexander Usher, Scotland Yard inspector who was attached as security officer to Princess Elizabeth for four years, has retired.

Princess Elizabeth and the Duke of Edinburgh are the youngest doctors of law in the history of the University of London. Honorary degrees were conferred on them at a colorful ceremony in the University's senate house.

The West Bengal provincial government has decided to remove from public view all statues of Britons in Calcutta. Some time in the future they may be sent as free gifts to the home towns of the persons portrayed.

Eighty-year-old Louis Füscher of Durban, South Africa, made up his mind to visit his children in Cape Town. He set out in his wagon drawn by six donkeys for the 1,600-mile trip. Sleeping in the wagon at nights the old man took nearly eight months to make the journey.

There should be no butter shortage this winter, the agriculture department said. In a statement the department noted that stocks at Dec. 1 totalled 57,774,000 pounds compared with 52,835,000 pounds on the same date last year.

A Moorland village, believed abandoned in the 15th century, has been located near the course of the river Yeo in Somerset, England. Excavators found a settlement of eight to 10 large buildings with walls two feet thick constructed from local stone.

THIS CURIOUS WORLD

By WILLIAM FERGUSON



ANSWER: Union of Soviet Socialist Republics.

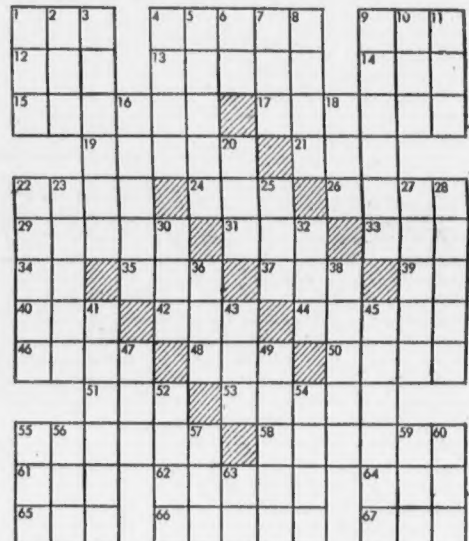
X-X OUR CROSSWORD PUZZLE X-X

HORIZONTAL

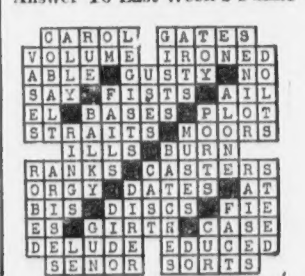
- 1 A newt
- 4 Brushed away
- 9 Knock lightly
- 12 Correlative of neither
- 13 One who devours
- 14 Kind of fish
- 15 Senseless talk
- 17 Stupor
- 19 Temporary dwellings
- 21 To immerse
- 22 English school
- 24 Place for wild animals
- 26 Persian elf
- 29 Biological division
- 31 To place
- 33 Man's nickname
- 34 Sun god
- 35 Turf
- 37 Spanish for "river"
- 39 Pronoun
- 40 Worm
- 42 Negative
- 44 To move stealthily
- 46 Afternoon parties
- 48 Small chunk
- 50 Arrow
- 51 Play on words
- 53 Is carried
- 55 To echo
- 58 Outcast
- 61 Affirmative vote
- 62 Communion plate
- 64 Self
- 65 To spread
- 66 To eat away
- 67 Land measure

VERTICAL

- 1 Finish
- 2 In favor of
- 3 Marine deity
- 4 Observed
- 5 A dance
- 6 French for "and"
- 7 To fondle
- 8 Walked on
- 9 Tilted
- 10 Fuss
- 11 Through
- 16 Planet
- 18 To tear
- 20 A bribe
- 22 Heron



Answer To Last Week's Puzzle



VIRGIL



PRISCILLA'S POP—Lucky Break



—By Al Vermeer

Canadian Women Have Gained Prominence During Past Year

Besides Becoming Mayors of Cities in Increasing Numbers, Have Also Played Important Roles in the United Nations

WINNIPEG.—Canada's capital had its first woman Mayor in 1951 and the year also saw housewives from coast to coast dig in for a thrift war against high prices. On the lighter side—Marjory Alma Kelly, 23-year-old tobacco farmer's daughter of Courtland, Ont., was named Miss Canada of the year; a couple of prominent bachelors were blamed for the lack of women in the country's political life.

Mrs. Evelyn Tufts, Halifax reporter in the Parliamentary press gallery at Ottawa, said the late Rt. Hon. W. L. MacKenzie King and the late Viscount Bennett were responsible for the lack.

"They never had a chance to get acquainted with women and they didn't appreciate them," she said while visiting in Calgary. "But we may do a lot better from now on."

Six months later, in October, her prediction appeared to be coming true. Mayor Grenville Goodwin of Ottawa died and Controller Charlotte Whitton was chosen to fill his unexpired term of office, the first woman mayor in the city's history. By the end of the year she was sharing the same limelight with three others, all from Ontario.

Mrs. Marjorie Hamilton was re-elected Mayor of Barrie, Mrs. Bernadette Smith became the first woman Mayor of Woodstock and Mrs. Grace Burk McFarland the first woman Mayor of Leamington.

Mrs. Ann Shipley, perennial reeve of Ontario's Teck Township which includes Kirkland Lake, was re-elected.

Housewives in the thousands took a hand in the battle against the high cost of living through the National Council of Women which in the autumn launched a "thrift campaign".

Women were told to pinch pennies and hence beat the cost of living. The plan was endorsed by the 13,000-member Canadian Association of Consumers.

Another organization, the Imperial Order Daughters of the Empire, took Queen Mary's carpet on a Canada-wide tour, collecting \$120,000 for dollar-short Britain. The rug was turned over to the people of Canada. Princess Elizabeth making the formal presentation in the capital during the royal tour.

Individually, several women received recognition in and outside Canada and, in February, the Dean of women politicians, elected to the house of commons in 1935, Mrs. George

Black, robust veteran of the Klondike gold rush of 1898, celebrated her 85th birthday.

During the year at least three women played prominent roles in the United Nations.

The only woman in the Canadian delegation at the U.N. General Assembly in Paris was Mrs. R. J. Marshall of Agincourt, Ont. She spoke for Canada in the U.N. social committee which studies such problems as human rights.

Mrs. Adelaide Sinclair, executive assistant to Canada's Deputy Welfare Minister at Ottawa, was re-elected chairman of the U.N. Children's Fund of which she has been a member for the last five years.

The one to roam farthest afield, Dr. Margaret Hocken, Canadian economist, headed for Iraq where she has been appointed by the U.N. Education, Scientific and Cultural organization to work on a land-settlement programme.

In the sports world Canada proudly hailed 17-year-old Marlene Stewart of Fonthill, Ont., Canadian open champion and holder of Canadian closed title, as the golfing wonder of the year.

In the literary field, Germaine Guevremont, gifted Montreal writer, won the Governor-General's award for the best fiction of 1950 with her novel of French-Canadian farm life, "The Outlander".

A Toronto woman, Marjorie Wilkins Campbell, author of "The Saskatchewan", won in the creative non-fiction class.

GEMS OF THOUGHT

GREATNESS

If any man seeks for greatness, let him forget greatness and ask for truth, and he will find both.—Horace Mann.

Only those men and women gain greatness who gain themselves in a complete subordination of self.

—Mary Baker Eddy.

Whosoever will be great among you, let him be your minister.

—Christ Jesus.

A solemn and religious regard to spiritual and eternal things is an indispensable element of all true greatness.—Daniel Webster.

Moral supremacy is the only one that leaves monuments and not ruins behind.—James Russell Lowell.

Great men are they who see that spiritual is stronger than any material force; that thoughts rule the world.—Emerson.

Quick Canadian Quiz

- Which are our "Twin Cities"?
- Canada is first and second in the world in export of what forest products?
- Since 1939 Ottawa's tax take has increased how much?
- What were our first export commodities?
- What noted Canadian humorist wrote "Sunshine Sketches of a Little Town"?

Answers Found in Another Column

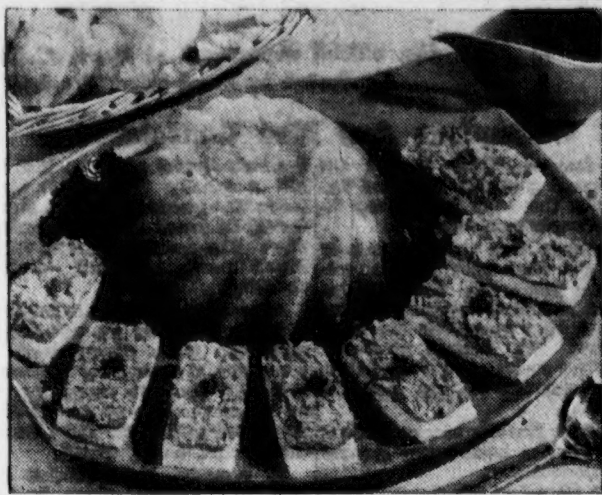
Helpful Hints

When drying any wooden utensils, place them where they are not near a fire. The heat will crack them.

Dampen a soft cloth in warm water, rub on the cloth a small quantity of baking soda, and wash a small part of the wall with this. Then rinse with clean warm water, and wipe dry. Walls cleaned in this way look as if freshly painted.

If the puppy is too young to give a bath and his fur seems in need of cleaning, try rubbing cornmeal gently but thoroughly through his fur, repeating the process several times, but using the same meal. Follow this with a good brushing.

: Selected Recipes :



A Pineapple Salad Mould with Deviled Ham Sandwiches is simple to make, and it's tasty fare when you are having guests for lunch. Chopped salted peanuts give new zip to the sandwich filling.

Pineapple Salad Mould

One can crushed pineapple, 2 packages lemon-flavored gelatin, ¼ tsp. salt, 1 cup finely grated carrots, salad greens, celery seed fruit dressing.

Drain pineapple. Add enough water to syrup to make 3 cups liquid; heat to boiling. Dissolve gelatin in it. Add salt. Chill until the consistency of unbeaten egg whites. Fold in grated carrots. Pour into a 1½-quart ring or fancy mould. Chill until firm.

Unmould on salad greens and serve with celery seed fruit dressing.

Celery Seed Fruit Dressing

Mix ½ cup sugar, 1 tsp. dry mustard, 1 tsp. grated onion, and 2 tbsp. white vinegar. Add 1 cup salad oil slowly, beating constantly. Add 3 more tbsp. vinegar and 1 tsp. celery seed. Continue beating until dressing is thick. Makes approximately 1½ cups dressing.

CANADIAN FASHIONS



BALL TIME BEAUTY — Junior dress of blue iridescent antique silk taffeta guaranteed to liven any party. The portrait collar is braided in a quilted design with rhinestones.

NEW FISH FILLETING PLANT AT THE PAS READY FOR MARKETS

THE PAS, Man.—Cellophane-wrapped fish fillets ready for eastern Canada markets started to roll off the packing line of a new filleting plant opened here.

Plant officials said they expect to reach a capacity of one ton a day. Lake conditions are being studied to see if enough supplies can be had to keep the plant operating on a year-round basis.

Young Weyburn Artist Sells Painting

REGINA. — A young Weyburn painter, Kay Parley, has sold a painting to A. Y. Jackson, one of Canada's most distinguished artists.

Mr. Jackson passed through Saskatchewan on his way home from the Northwest Territories where he had been painting. He expressed his interest in seeing the work of some Saskatchewan artist and purchased Miss Parley's "Bonspliel".

He said: "It expresses a typical aspect of western life."

A sleeping person may change position from 20 to 65 times a night.

Half a millions tons of water pour over Niagara Falls every minute.

Says Gossip Discourages Rural Teachers

CASTOR, Alta. — "Wagging tongues" in country districts are a factor in the shortage of rural teachers, says G. K. Haverstock, superintendent of the Castor school district in central Alberta.

He told a ratepayers' meeting at Castor, "Most young women entering the teaching profession come from good homes. But we have nothing to offer them but one-room shacks where they must live under primitive conditions."

"If these young teachers want to take part in community life, as most normal young women do, and a young man takes them home from a social function, it is not long before vicious tongues start wagging and stories of misbehavior spread through the district."

The result was that many teachers either sought posts in the cities or went into business life, creating the teacher shortage most country points are experiencing.

The solution, Mr. Haverstock suggested, lay in the provision of three or four-room teacherages where a married teacher could bring up his family under normal conditions.

He Should Know?

There was a man who lived by the side of the road and he sold hot dogs. He was very hard of hearing, so he had no radio. He had trouble with his eyes, so he read no newspapers. But he sold good hot dogs.

He put signs up on the highway telling how good they were. He stood on the side of the road and cried "Buy a hot dog, mister?" And people bought.

He increased his meat and bun orders. He bought a bigger stove to take care of the trade. He finally got his son home from college to help him.

But then something happened. His son said, "Father, haven't you been reading the newspapers? There's a big depression on. The European situation is terrible. The domestic situation is worse. Everything is going to pot."

Whereupon the father thought, "Well, my son's been to college, he reads the newspapers and he listens to the radio, and he ought to know." So the father cut down on his next meat and bun orders, took down his advertising signs, and no longer bothered to stand out on the highway to sell his hot dogs. And his hot dog sales fell almost overnight.

"You're right, son," the father said to the boy. "We certainly are in the middle of a great depression."

ANSWERS TO QUICK QUIZ

ANSWERS: 5. The late Stephen Leacock. 3. From \$½ billion to \$4 billion, about 8 times as great. 1. Fort William and Port Arthur. 4. Fish and furs. 2. 1st in newsprint, 2nd in woodpulp.

(Material supplied by the Editors of Quick Canadian Facts, the handbook of facts about Canada.)

The wool of an Angora rabbit grows an average of eight inches a year

ODDITIES In The News

Attendants at a Birmingham, England, garage dash about their duties on roller skates. The proprietor said the main advantage is the time saved.

A skating party highlighted the golden wedding observance at Maynard, Mass., of Mr. and Mrs. Albert C. Larkin. The couple have gone skating on each wedding anniversary with the exception of last year when there was no ice. He is 75; she's 71.

A 100-acre farm has been sold after being in one family more than 125 years. Ivan Schell, of Theresa, N.Y., a great-great-grandson of the pioneer owner, Conrade Zellar, sold the farm to Walter C. June.

Miss Olive L. Bryant, of Middleboro, Mass., found a tax bill sent to her great grandfather in 1813. He was charged \$3.84 for 60 acres of land, with buildings.

David Ritchie, 35, of New York, machinist, was arraigned on charges of grand larceny and felonious assault after he allegedly knocked down his mother-in-law, sat on her and removed and pocketed her false teeth. According to detectives who arrested him, Ritchie explained, "that's one way of keeping her quiet."

The historic coach of the Lord Mayor of London, built in 1757, has been fitted with brakes. Up to now six horses were harnessed at the rear to stop it in case of emergency.

Fashions Fashion News



by Anne Adams

PAPER-DOLL SILHOUETTE! New natural shoulder-line, tiny waist, bouffant skirt! The jacket and skirt make the smartest day time suit-dress. For dates, whisk off the jacket to show off that little formal bare-top blouselet!

Pattern 4566, Jr. Miss sizes 11, 13, 15, 17. Size 13 jacket, skirt 4½ yards 39-inch, ¾ yard contrast. Blouse 1½ yards.

This pattern—easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send thirty-five cents (35c) in coins (stamps cannot be accepted), for this pattern. Write plainly size, Name, Address and Style Number and send orders to:

Anne Adams Pattern Dept., Winnipeg Newspaper Union, 60 Front Street W., Toronto.

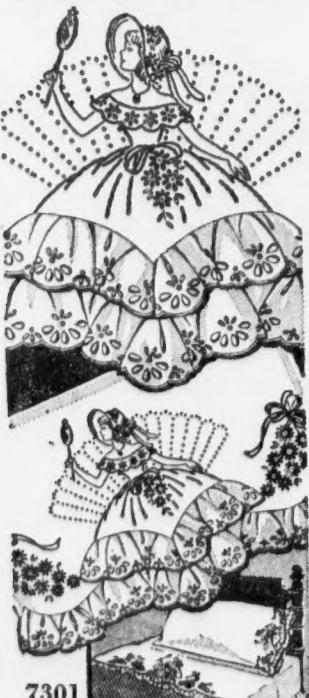
SMILE OF THE WEEK

ALL READY FOR THE BABY Our milkman says he has heard of new fathers who arrive at the hospital laden with footballs and electric trains, but that he has a customer that puts them to shame. This is the note he found tacked to the proud papa's door:

"It's an eight-pound boy. Won't be needing anything for 10 days, then leave five or six quarts a day, or as much as babies need."—Mary Aikus in Coronet.

Patterns

Bride-Worthy Gift



7301
by Alice Brooks

NEW FASHION! Embroider this old-fashioned girl, add ready-made eyelet embroidery for skirt and edging. It's easy handwork, makes a lovely bed-set.

Pattern 7301: transfer one motif 7½ x 20½; two, 5½ x 15 inches. To obtain this pattern send twenty-five cents in coins (stamps cannot be accepted) to:

Household Arts Department, Winnipeg Newspaper Union, 60 Front Street W., Toronto. Be sure to write plainly your Name, Address and Pattern Number.

OUR COMPLETE SHORT STORY—

Four-Sided Triangle

Lona Understood Triangles Had Three Sides. :: By Lilliance M. Mitchell

LONA understood plainly that triangles had three sides. In fact she would have agreed that no triangle ever existed with anything more or less than three sides. That is, at four o'clock on that afternoon she would have said so.

All day a family had been moving into an apartment above Lona's. In the morning when the van had backed up to the rear fence, Lona had scurried into the flat again to hide her red eyes. Instead of getting at the housework, Lona had sat weeping bitterly. She loved George. If she had an ounce of pride, she would stiffen coldly and tell him: "Well, go

on and find this old sweetheart of yours, if you still think so much of her! Clara! You call that a beautiful, liquid-sounding name? Well, if you want to know what I think, I'd hate anyone with a K-K-K sound at the beginning of her name! Go on. Find this old flame and I hope to heaven she's got good and fat, too!"

George did not mention Clara often. Just once in a while he mentioned how pretty and slender she had been, how her hair curled in tendrils about her temples, how fragrant she had always been, how sweet-tempered. This last he always brought forth if Lona became impatient. And last night Lona had been impatient a half dozen times. George had accidentally dropped her dollar-cake of face soap down the bathroom seat. He had laid a cigarette on a hand-made lace handkerchief. Even eight years of marriage had not accustomed Lona to male misdemeanors.

The new neighbor upstairs was hurrying about with the settling of furniture. There was someone called Robin up there. The new neighbor was saying, "Robin, hang your clothes neatly on coat hangers. Neatly, I said! . . . Robin, put these books in the bookcase carefully! Carefully, I said!"

The voice came down clearly. Lona went curiously to the back porch to see who Robin was. Then she saw him: a too-thin little boy carrying a Pekingese dog, under his arm. A wave of sympathy for the child flooded Lona.

"Hello, youngster!" said Lona. "Hello," he greeted shyly. "Quickly, I said!" called the neighbor.

When George came home Lona was in a state between amusement and anger.

She had prepared a thick steak with dabs of butter over the top. Mashed potatoes, a tomato salad and marshmallow cakes completed the meal. George sat down complacently. Then from upstairs came the words: "Set the silver on the table, Robin, set it straight. Straight, I said."

George glanced up, puckered his brows and fell to eating.

"I'd swear that that was Clara's voice, Lona," he muttered. "Wouldn't it be funny if after all these years Clara happened to be married and moved in above us?"

Funny! Lona failed to see anything amusing about the supposition. After the voice above had cautioned the little Robin to do something, "quickly, I said" for the fifteenth or sixteenth time during the meal, George fung his napkin on the table and rose to his feet.

"For heaven's sake!" he snarled. "If she has to keep that up constantly, why doesn't she close her windows and not inflict it on the neighbors! Life wouldn't be worth living if she kept that up! I'll tell her to shut her windows!"

Lona jumped up. "Why, George! You can't do that! People don't have

Funny and Otherwise

Sunny: I heard that Mr. Smith isn't welcome at the Jones' house anymore, and that it all started the night he accepted their invitation to dinner.

Honey: Yes, he wanted to show his appreciation for the dinner invitation, so he brought a gift.

Sunny: What's wrong with that?

Honey: The gift was a cookbook.

"What was all the noise over at the Brown's house, last night?"

"Oh, Brown just had some words with his wife."

"Really? Good for him! Usually he just has words from his wife."

1st Man: "Do you run things at your house?"

2nd Man: "Yeah, the washing machine and the furnace!"

The elderly spinster sniffed when anyone suggested that it was too bad she did not have a husband.

"I have a dog that growls, a parrot that swears, a fireplace that smokes, and a cat that stays out all night. Why should I want a husband?"

During arithmetic class the teacher said: "Now, boys, I want you to work out what interest of 1 per cent. on a million dollars for two years would come to."

The whole class set to work diligently with the exception of little Solly in the front row.

"What's the matter?" asked the teacher. "Don't you know how to do it?"

"One per cent. doesn't interest me," said Solly.

The problem—A motorist was 100 yards from an open level railway crossing and was travelling at 50 miles an hour. A train was also approaching at 60 miles an hour, and its distance from the crossing was 375 feet.

The question—Did the motorist get across?

Solution — Yes, the motorist got a cross. His widow bought it out of the insurance money.

Smith: "What made that red mark on your nose?"

Schmaltz: "Glasses."

Smith: "How many glasses?"

to close their windows—

But George was already going up the back steps three at a time and from above the women's voice was heard: "Pour the cream off the top of the bottle slowly, Robin. Slowly, I said."

"George!" begged Lona.

George was standing at the open door. "Why—Clara?" he gasped. "I said to my wife that it sounded like your voice. I—I—"

"Why, George, hello! Hell-o!" greeted Clara. "I saw your name on the bell when we looked at the flat and it did sway me just the littlest, twenty bit to taking this place. We used to have such lovely times together—Robin, slowly, I said!" Clara broke off to remind the child tartly.

George looked at Clara coldly. He retreated towards Lona and put his arm about her waist.

"My husband's dead, you know," Clara said brightly.

"I don't wonder," mumbled George. "He's lucky!"

"What did you say, Georgie?" asked Clara.

But George silently returned to his dinner and after a half hour looked up at Lona.

"The skinny ones are bad-tempered," he commented.

But Lona was dreamily thinking of triangles, four-sided ones. Now she understood that there was no triangle at all, not even a three-sided one.

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Do You Know That . . .

Penicillin was discovered by Sir Alexander Fleming in 1929. It has been described as the most effective chemo-therapeutic agent known.

The human heart rests more than 2966

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REGINA

CIVIL AIRCRAFT MUST OBEY NEW FLIGHT RULES

OTTAWA. — New regulations to apply to all flights by civil aircraft in sparsely-settled northern areas were announced by the transport department.

The regulations are designed to lighten the burden placed on the R.C.A.F.'s search and rescue facilities, which in recent years have been called on many times for long and arduous searches.

The regulations make it compulsory to file flight notification with the appropriate transport department agency before taking off, continuing detailed itinerary and other information. In addition, after July 1, 1952, all aircraft in the North must have either two-way radio installation or a portable emergency radio transmitter.

Believes Saskatchewan Can Be Self-Sufficient In Wood Products

REGINA. — Full utilization should be made of all available timber resources in the province, Saskatchewan foresters said at a natural resources department conference in Prince Albert.

According to a bureau of publications release, the foresters believed the utilization of all available timber would make Saskatchewan self-sufficient in its consumption of wood products.

Canadians consume about 11½ cords of wood products a person every year. Saskatchewan produces half a cord a person annually.

The von in German names, van in Dutch and de in French means "of" or "from".

FESTIVE—quick to fix! with Modern Fast-Acting DRY Yeast!

FAN TANS

Measure into large bowl, ½ c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle slowly with

1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand

10 min., THEN stir well. Scald

1 c. milk and stir in 5 tbs. granulated sugar, 2 tps. salt; cool to lukewarm. Add to yeast mixture and stir in ½ cup lukewarm water. Beat in 3 c. once-sifted bread flour; beat well. Beat in 4 tbs. melted shortening. Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough in bowl, grease top and let rise again until nearly doubled. Punch down dough and roll out, half at a time, into a rectangle a scant ¼" thick; lift dough, cover with cloth and let rest 5 min. Brush with melted butter or shortening; cut into strips 1½" wide. Pile 7 strips together; cut into 1½" pieces. Place cut-side up in greased muffin pans; separate slices a little at top. Cover and let rise until doubled in bulk. Bake in hot oven, 400°, 15-20 min.

Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough in bowl, grease top and let rise again until nearly doubled. Punch down dough and roll out, half at a time, into a rectangle a scant ¼" thick; lift dough, cover with cloth and let rest 5 min. Brush with melted butter or shortening; cut into strips 1½" wide. Pile 7 strips together; cut into 1½" pieces. Place cut-side up in greased muffin pans; separate slices a little at top. Cover and let rise until doubled in bulk. Bake in hot oven, 400°, 15-20 min.

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Level Land

We're glad to report that Mr. and Mrs. Harry Patzer of Hanna won a new Plymouth car on New Years eve. It must be nice to be a lucky ticket holder. Mrs. Patzer is better known as Malvinia Roth, daughter of Mr. and Mrs. Christ Roth and a niece of the Leiskes in this district. Harry is a brother of Mrs. Gilbert Beckthold and Mrs. Roy Schaber

The Level Land School and Teachers spent Monday afternoon in Beiseker at the program which took place in the Beiseker Memorial Hall with the Beiseker School and Teachers.

Mr. and Mrs. Sam Huether and Richard returned last week from their Christmas holidays in Washington. Mrs. Huether reports she is glad to be home and rest. She claims it is away damp in Washington and she always had cold feet.

The Level Land skating rink was kept busy Sunday. Sunday afternoon old and young showed their skill in playing hockey. Sunday night old and young were out again for a skating party.

Emil Gramms left Sunday afternoon for Lacombe where he will have a short visit with his daughter, Marilyn. From there he left for Wetaskiwin where he will spend a few days taking treatments.

Mr. and Mrs. Dan Gramms and Mr. and Mrs. Gilbert Beckthold have just returned from their Christmas holiday in the U.S.A. They report a good time and saw many of our Level Land friends that have moved to California. They stopped at many different points in California

and went as far as Mexico. While staying with Vaughan Gramms at Los Angeles he told his parents to be sure to take back a good hello to his many friends in the surrounding districts. Also Ted Stern of Stockton and Art Beckthold of Lodi and many others. They claim they are so glad to be back in Alberta. Our Alberta people just cannot take that damp low altitude.



The Great New

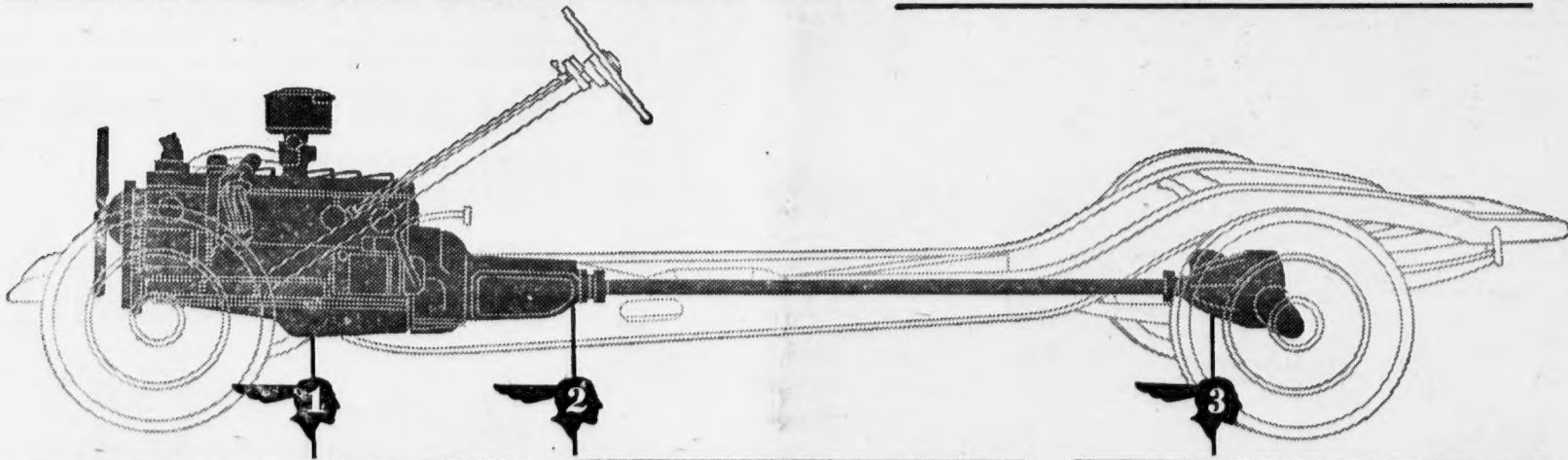
Pontiac

Spectacular New

Dual-Range Performance!

Powerful *High-Compression* Engines!

Luxurious Interiors and *Color Ensembles!*



THE POWER YOU WANT

- ① HIGH COMPRESSION ENGINES
- ② NEW DUAL-RANGE HYDRA-MATIC[®] OR POWERGLIDE AUTOMATIC TRANSMISSION[®]
- ③ NEW ECONOMY AXLE

Beautiful New Silver Streak Styling
Choice of Deluxe Upholstery to Harmonize with Body Color
Complete New Color Ensembles, Inside and Out
Choice of 6 or 8 Cylinder Engines
Twin-Dart, Built-in Ventilating System
Unmatched Record for Long, Trouble-Free Life

* Dual-Range Hydra-Matic Drive optional at extra cost on Chiefline Series. PowerGlide optional on Fleetleader Deluxe Models at extra cost.

WHEN YOU WANT IT

Only when your own eyes have feasted on the luxurious new interiors and color harmonies of the great new 1952 Pontiacs will you know the full story of their beauty. And only your own foot on the accelerator can demonstrate the eager response of the high-compression Pontiac engines — for horsepower has been stepped-up on both the Pontiac "6" and the Pontiac "8".

Treat yourself, also, to a demonstration of Pontiac's spectacular new Dual-Range Hydra-Matic Drive[®]. Set it in Traffic Range, and feel how the high-compression engine streaks you out ahead. Then flick over to Economy Range and relax in effortless, silent riding ease.

Or, if you prefer, you can choose a 1952

WHERE YOU WANT IT

Pontiac equipped with silk-smooth PowerGlide[®]—for Pontiac, and only Pontiac, offers you a choice of two completely automatic transmissions, combined with the new Economy Axle.

Above all, don't forget to check the price-tags on the wonderful new 1952 Pontiac line. In original cost, as in all else, you'll agree that "Dollar for Dollar you can't beat a Pontiac." Come in and see for yourself!

A GENERAL MOTORS VALUE



GARRETT MOTORS
PHONE 31, CARBON